

**SPECIAL INGREDIENT FORMULATION FOR ENHANCING THE FLAVOR  
METABOLISM OF YEAST AND BACTERIA IN SPONGE AND DOUGH, BREWS AND  
SOURDOUGH FERMENTATION SYSTEMS**

Abstract of the Disclosure

The present invention relates to ingredient formulations that comprise a blend of amino acids comprising at least one of the amino acids Leucine, Valine, Iso-leucine and/or Phenylalanine, an preferably at least two or three thereof to enhance flavor metabolism of yeast and/or bacteria in long fermentation systems and to their use in for instance winery or brew systems, pre-dough systems (such as sponge and dough) or sourdough systems (fresh or dried) and/or in raw materials used in bakery such as flour, malt extract, wheat germs or other germs, a fermentable carbon source, bran or malt. The role of these ingredient formulations is to improve rheological properties and/or to enhance the flavor profile. The amino acid blend of the invention can be used to intensify and/or to diversify flavors in a fermentation system. Possibly other flavor enhancers and/or yeast can be added. To produce different kinds of flavor profiles by the yeast, the free amino acids of the invention can be supplemented to a protein hydrolysate.